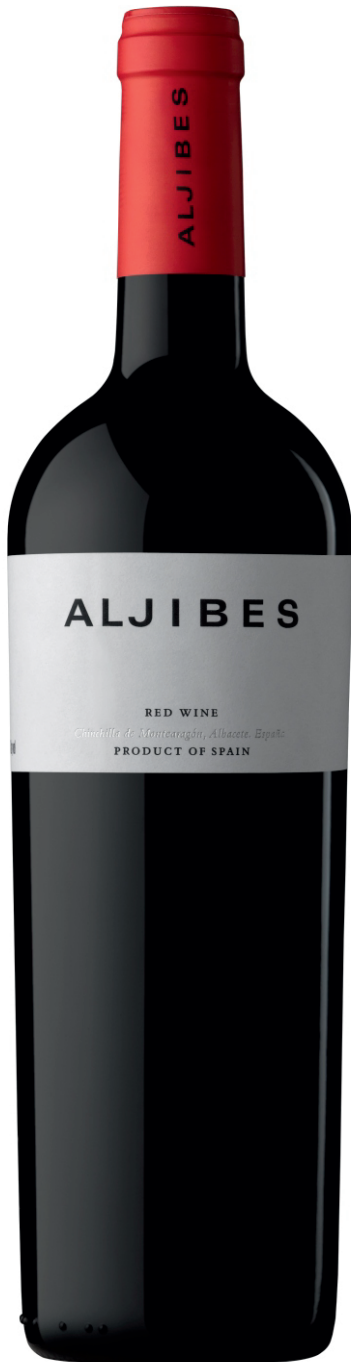




BODEGA
LOS ALJIBES



ALJIBES 2014 5L

Varieties: Cabernet Sauvignon (35%), Merlot (45%) and Cabernet Franc (20%)

Vinification: The grapes of this wine have gone through a triple selection process. Each variety is vinified separately.

Ageing: 10 months in American and French oak barrels and 3 months in French oak vats of 10,000 litres.

Food pairing: Game, red meat.

Serving Temperature: 15° - 17° C

Appellation: Vino de la Tierra de Castilla

Alcohol: 14,5 %

This blend of Cabernet Sauvignon, Merlot and Cabernet Franc has an intense cherry-colour with mineral and berry aromas, and is elegant and structured in the mouth.

Aljibes 2017, 90 Points
Peñín 2021

Aljibes 2007, 92 Points
Parker 2011